## BLOCKADE RUNNER

## BRUNCH MENU

executive chef stephen ollard

## ENTREES

FRITTATA \$15
mushroom, artichoke, charred peppers, sruyère, choice of stone ground grits or roasted potatoes

CHEF'S OMELET \$12
farmers market vegetables, pepper jack cheese, herbs, choice of stone ground grits or roasted potatoes

BELGIUM WAFFLE \$16
maple butter, spiced pecans
SMOKED SALMON BENEDICT* \$16 brown butter hollandaise, caper, chives

## CLASSIC BENEDICT* \$12

english muffin, ham, poached ess, brown butter hollandaise, choice of stone ground grits or roasted potatoes

## BREAKFAST BURRITO \$13

 scrambled esss, chorizo, pepper jack cheese, avocado-tomato salsa, choice of stone ground grits or roasted potatoes
## BREAKFAST BOWL* \$14

roasted potatoes, avocado, tomatoes, spinach, radish, cherry peppers, poached esss,
sesame seed

BREAD PUDDING FRENCH TOAST \$15 seasonal berries, whipped cream


TRUFFLE BURRATA \$18
chickpea, pea shoots, shaved onion, asparasus, pine nuts, olive oil, lemon

CHOPPED \$11
romaine, olives, pepperoncini, red onion, cucumber, tomato, oregano,
creamy feta dressing
RUNNER $\$ 12$ arusula, bibb, napa cabbage, fennel asparasus, radish, spring onion,
honey-cider vinaigrette
WEDGE $\$ 12$
lardon, cherry tomato, moody blue, crispy onion, buttermilk vinaigrette

* Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Please alert your server to any allergies or intolerances.
*Please note that a $20 \%$ gratuity will automatically be added to parties of 8 or more.

